

THE CLAIMS

The claims of the application, as amended, are:

1 to 21. (Cancelled)

22. (Currently Amended) A method of ~~providing electronic control of an electric heating assembly in which~~ avoiding unacceptably high temperatures of a wall adjacent to a cooking appliance comprising:
a glass-ceramic plate (12, 112) having an upper surface for receiving a cooking vessel (42, 136A, 136B) and a lower surface; a radiant electric heater (10, 110) arranged at the lower surface of a the glass-ceramic cooking plate (12, 112); ~~the cooking plate having an upper surface for receiving a cooking vessel (42, 136A, 136B);~~ the method comprising: providing; and electronic control apparatus including:

a temperature sensor (24, 140) for monitoring temperature at or adjacent to the cooking plate, which sensor provides an electrical output as a function of temperature; and ~~providing~~ control means (30, 142) connected to the temperature sensor and to the heater, for controlling energising of the heater from a power supply, the control means being adapted and arranged to energise the heater at a plurality of user selectable power levels including a full power level, ~~characterised in that~~ wherein the control means (30, 142) is adapted such that, when the heater (10, 110) is energised at the full power level it in order to avoid unacceptably high temperatures of a wall adjacent to the cooking appliance, the heater is energised to heat the cooking plate (12, 112) to a first temperature level ~~during~~ for a predetermined initial period of 20 to 50 minutes and is thereafter energised to heat the cooking plate to a second temperature level, lower than the first temperature level.

23. (Currently Amended) A method according to claim 22, ~~characterised in that~~ wherein during an initial minor proportion of the predetermined initial period the heater (10, 110) is energised at a boost temperature level, in excess of the first temperature level.

24. (Currently Amended) A method according to claim 22 ~~or 23, characterised in that,~~ wherein the second temperature level is between about 75 percent and about 85 percent of the first temperature level.

25. (Currently Amended) A method according to claim 24, ~~characterised in that~~ wherein the second temperature is about 83 percent of the first temperature level.

26. (Currently Amended) A method according to ~~any one of claims 22 to 25,~~ claim 22, wherein the length of the predetermined initial period is dependent on the time elapsed since the control means (30, 142) was last at the full power level.

27. (Currently Amended) A method according to claim 26, ~~characterised in that~~ wherein the length of the redetermined initial period is inversely proportional to the time elapsed since the control means (30, 142) was last at the full power level.

28. (Currently Amended) A method according to ~~any one of claims 22 to 27,~~ claim 22, wherein reduction from the first temperature level to the second temperature level is effected in a continuous manner.

29. (Currently Amended) A method according to ~~any one of claims 22 to 27,~~
~~characterised in that~~ claim 22, wherein reduction from the first temperature level to the
second temperature level is effected in a stepwise manner.

30. (Currently Amended) A method according to claim 29, ~~characterised in that~~
wherein reduction from the first temperature level to the second temperature level is
effected in a single step.

31. (Currently Amended) A method according to claim 30, ~~characterised in that~~
29, wherein reduction from the first temperature level to the second temperature level
is effected in a plurality of steps.

32. (Currently Amended) A method according to ~~any one of claims 22 to 31,~~
~~characterised in that~~ claim 22, wherein the control means (30, 142) comprises a
microprocessor-based controller (32, 144) into which the predetermined initial period
and a setting for the second temperature level are programmed for automatic
implementation.

33. (Currently Amended) A method according to ~~any one of claims 22 to 32,~~
~~characterised in that~~ claim 22, wherein the temperature sensor (24, 140) provides an
electrical output as a function of temperature of the upper surface of the glass-ceramic
cooking plate (12, 112).

34. (Currently Amended) A method according to ~~any one of claims 22 to 33,~~
~~characterised in that~~ claim 22, wherein the temperature sensor (24, 140) comprises a
device whose electrical resistance changes as a function of temperature.

35. (Currently Amended) A method according to claim 34, ~~characterised in that~~ wherein the temperature sensor (24, 140) comprises a platinum resistance temperature detector.

36. (Currently Amended) A method according to ~~any one of claims 22 to 35,~~ ~~characterised in that~~ claim 22, wherein the temperature sensor (24, 140) is provided on ~~, or spaced behind,~~ the lower surface of the glass-ceramic cooking plate (12, 112).

37. (Currently Amended) A method according to ~~any one of claims 22 to 36,~~ ~~characterised in that~~ claim 22, wherein the heater (110) has a main heating zone (118) at least partly surrounded by at least one additional heating zone (120), the main heating zone being energisable in a first mode alone or and in a second mode together with the at least one additional heating zone.

38. (Currently Amended) A method according to claim 37, ~~characterised in that~~ wherein the at least one additional heating zone (120) is arranged substantially concentrically with the main heating zone (118).

39. (Currently Amended) A method according to claim 38, ~~characterised in that~~ wherein the at least one additional heating zone (120) is arranged against at least one side of the main heating zone (118).

40. (Currently Amended) A method according to claim 39, ~~characterised in that~~ wherein at least one additional heating zone (120) is arranged at opposite sides of the main heating zone (118).

41. (Currently Amended) A method according to ~~any one of claims 37 to 40,~~
~~characterised in that~~ claim 37, wherein the predetermined initial time is about 20
minutes to about 40 minutes when the main heating zone (118) is energised together
with the at least one additional heating zone (120), and is about 30 minutes to about 50
minutes when the main heating zone (118) is energised alone.

42. (Currently Amended) A method according to ~~any one of claims 22 to 41,~~
~~characterised in that~~ claim 22, wherein the predetermined initial time ~~if~~ is about 20
minutes to about 40 minutes.

43. (Cancelled)

44. (New) A method according to claim 22, wherein the temperature sensor is
spaced behind the lower surface of the glass-ceramic cooking plate.